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# NUTRITION

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## FEDERAL LEGISLATION FOR SCHOOL LUNCH PROGRAM

Five bills dealing with school lunch legislation have been introduced in the first session of the 79th Congress. They are S. 200 by Senator Russell of Georgia and S. 503 by Senator Ellender of Louisiana, introduced in the Senate; H. R. 149 by Representative Voorhis of California, H. R. 756 by Representative Pace of Georgia, and H. R. 2673 by Representative Flannagan of Virginia, introduced in the House of Representatives. Copies of these bills may be obtained from Members of Congress.

The Agricultural Committee of the House has been holding hearings on the Flannagan bill. So far (April 7) this committee has heard the varied testimony of: War Food Administrator Judge Marvin Jones; Dr. Thomas Parran, U. S. Public Health Service; Dr. W. H. Sebrell, National Institute of Health; Gen. Lewis B. Hershey of the Selective Service System; Miss Agnes Winn, representing the National Education Association; Mrs. Paul Leonard, School Lunch Chairman for the National Congress of Parents and Teachers; Dr. Caroline F. Ware, representing the American Association of University Women; Miss Elizabeth Amery and Mrs. Gertrude Bowie, representing the American Home Economics Association; William F. Cooper, Director of Lunchrooms in Allegheny County, Md.; Frank Washam, Director of Lunchrooms for the Chicago Board of Education; Joseph B. Meegan, Executive Director of Chicago Back-of-the-Yards Council; and Dr. Margaret Justin, of Manhattan, Kans. Hearings on the Flannagan bill are scheduled to be resumed on or about April 10. Committee hearings are usually printed; copies are available if ordered while the hearings are still in progress.

Between now and June 30, the Congress must make further provision for Federal assistance for the School Lunch Program if it is to be continued. The present provision ends June 30, 1945. The ap-

propriation bill for 1946 of the Department of Agriculture, however, includes \$50,000,000 for the School Lunch Program for the year beginning July 1, 1945. This bill has been passed by the House of Representatives and at present is being considered in the Senate.

## RELEASE OF DISNEY NUTRITION FILM

The long-awaited Walt Disney motion picture on nutrition, "Something You Didn't Eat," will be released through first-run theaters on June 28. Plans are under way for official previews of this 10-minute technicolor film in seven cities 2 days before the film is released. More details about this movie and the special previews will be sent to State chairmen as soon as final arrangements are made.

## ANNOUNCING "YOUR HOME AND GARDEN"

Every Saturday at 12:30 p. m., eastern war time, the Blue Network of the American Broadcasting Company carries a half-hour program featuring topics of special interest to homemakers and home gardeners. The information given through the voices of Ruth Van Deman and Ernest Moore comes direct from the U. S. Department of Agriculture and the War Food Administration. This coast-to-coast weekly broadcast is entitled, "Your Home and Garden."

## NUTRITION ITEMS

The following summary of several research studies were made by the Office of Experiment Stations, USDA:

Wild greens are especially good as sources of carotene and ascorbic acid. Dock, pigweed, wild mustard, lambsquarters, and Russian thistle are particularly rich in these vitamins, according to analyses by the New Mexico station, while dandelion, purslane, and sow-thistle are less rich. Wild greens showing up well in a Florida study of



their vitamin values were lambsquarters, pokeberry, Crotalaria spectabilis, and coffeeweed. Dandelions and fiddleheads (ostrich fern) compared favorably with cultivated greens in riboflavin values obtained in analyses by the Maine station. Rose hips from wild roses growing in New Mexico proved to be exceedingly high in ascorbic acid.

In the preparation of foods there are many instances where attention should be given to trimming and selection of edible portions to conserve vitamin-rich parts frequently discarded. It is well known that the outer green leaves of cabbage and lettuce are richer in vitamins and minerals than the inner bleached leaves. The Indiana Experiment Station found that broccoli leaves are richer in carotene than are the flower heads and stems. Of the 10 varieties of lettuce tested at the Rhode Island Experiment Station, the two loose-leaf varieties were the greenest and the highest in carotene and contained three to five times more ascorbic acid than the crisp head lettuce varieties; the butterhead varieties which stayed relatively green were intermediate.

In a cooperative study of factors affecting the ascorbic content of turnip greens, five southern Experiment Stations found that greens harvested in the late stage of maturity contained more ascorbic acid than those harvested at the early stage.

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Progress is reported on two nutrition fronts in the Southeastern States—voluntary enrichment of corn meal and mandatory enrichment of degerminated corn products. A report from South Carolina indicates that 80 mills are now enriching whole ground corn on a voluntary basis. At least three mills in Georgia, two in Alabama, and one in Virginia are also enriching whole corn meal.

Staff members of the South Carolina Experiment Station, in consultation with the National Research Council, have pioneered in this field and recommend enrichment of whole grain corn but no other whole grain unprocessed cereal. Their position is that whole corn is inferior to whole wheat or enriched flour, in that it contains considerably less niacin, iron, calcium, and other important nutrients. Furthermore, corn contains antiniacin properties which result in pellagra unless unusually high levels of niacin are put in the dietary from

other sources than corn. According to a publication by Dr. C. A. Elvehjem, Biochemistry Department, University of Wisconsin, degerminated corn meal and pearl grits still contain the pellagra-inducing properties and are more likely to induce pellagra than is whole corn meal. A folder entitled "Questions and Answers on Enriched Corn Meal, Flour, Bread, and Grits," published by the South Carolina Agricultural Experiment Station at Clemson, contains practical information on the importance and value of the corn-enrichment program.

Determined to correct some of the shortcomings of degerminated corn meal and degerminated grits, five Southeastern State Nutrition Committees actively sponsored State legislation requiring enrichment of these impoverished corn products as well as the enrichment of white flour and bread. Georgia and North Carolina completed enactment this spring, thus joining Alabama, Mississippi, and South Carolina in the corn-enrichment program. Mississippi and Alabama are now enforcing their enrichment laws for degerminated corn products. Enforcement in the other States is scheduled as follows: Georgia, May 1; North Carolina, July 1; and South Carolina, November 15.

#### NOTES FROM THE FIELD

CHICAGO.—As mentioned in the February News Letter, the Chicago Nutrition Committee sent questionnaires on school lunch programs to schools in Cook County outside of Chicago. The returned questionnaires, now tabulated and analyzed, represent a school enrollment of over 60,000. The replies showed that a strikingly large percentage of high schools have lunches, but that a much lower percentage of elementary schools serve lunches. In the schools without hot lunch programs, 62 percent of the children go home for lunch; in schools equipped with lunch facilities, 63 percent of the children stay at school for lunch. About the same proportion of children carry box lunches whether or not there is a lunchroom. In the schools having lunch, 44 percent operate with Federal assistance, 30 percent with local support, and 26 percent are self-supporting. About three-fourths of the school lunch programs are managed by the school board; the remainder are sponsored by Parent-Teacher Associations, mothers' clubs, and student activities.



When schools serving a lunch indicated the assistance they desired, they asked for regular menu suggestions, quantity recipes, instructions for managers and cooks, sample market orders, ideas for interesting the community in school lunches, appraisal of school lunch program, and information on costs and Federal assistance. Results clearly indicate the need for planning by the School Lunch Committee in order to make such assistance available. Most of the schools also requested suggestions on how to relate serving a good lunch with further nutrition teaching in classes.

Schools that do not have school lunches showed an interest in information on sponsorship, organization, facilities needed, initial expenditures, and Federal assistance. A large number of these schools also wanted information on how to improve home-packed lunches.

The results of this survey will form the basis for the program of the School Lunch Committee. Ways and means will be devised to provide the assistance requested by groups working with school lunch programs. One member agency has shown interest in developing a service to schools in need of establishing or improving school lunches.

The Subcommittee on Nutrition Education Through Schools reports that it is actively working on the following projects:

1. Including nutrition teaching in education workshops planned at universities for elementary and secondary school teachers.
2. Gathering information on (a) the content of nutrition course offered in the area, and (b) the personnel of the attendance at elementary nutrition classes, for instance, teachers, nurses, etc.
3. Promotion of further nutrition education in schools—tying in with the national nutrition program and the program of the Chicago Nutrition Committee.
4. Evaluation of teaching material for teachers and planning criteria for evaluation of materials by teachers.

VIRGINIA.—The Restaurant Training Course Subcommittee of the State Nutrition Committee set up a 16-hour course of training for Negro cooks employed in public eating places. With the cooperation of the local health officer, this course was offered in January and Febru-

ary in Elizabeth City County and Hampton. The manager of the Hampton Institute cafeteria, who holds an M. S. degree in hotel management, was the instructor.

Application was made and granted for production training funds to assist in setting up the course. An outline was sent to owners of all restaurants, hotels, and other public eating places in the county; full cooperation was offered in reply. The course was correlated with training for restaurant managers and waitresses, being planned by the Distributive Education Department of Hampton High School, and with courses in sanitation being offered by the health department.

IOWA.—A committee of the State Nutrition Council prepared an exhibit for the Fourth Victory Garden and Food Preservation Conference of Iowa, held in Des Moines in January. The theme of this exhibit was "This War is Not Yet Won! We Still Must Produce and Preserve Food for 1945." This conference was called by the Agricultural Extension Service and the State Defense Commission, in cooperation with the State War Board. Those taking part in the program and in attendance represented a wide coverage of educational agencies and organizations and commercial concerns interested in garden and preservation programs. The luncheon speakers were the Governor of Iowa and a member of the Quatermasters Corps of the U. S. Army. The afternoon session was given over to a panel discussion on "Garden and Food Preservation Problems in Iowa Communities in 1944—Successful Solutions for 1945."

NEW JERSEY.—The Somerset County Nutrition Committee reports, among recent activities, the preparation of two exhibits to encourage better breakfasts and lunches and to discourage waste of food value. The exhibits included two breakfasts, one light and one hearty; two lunches, carried and packed; and two on the preparation of vegetables, featuring potatoes and cabbage.

Foods in the breakfasts and lunches were represented by colored cut-outs, mounted on standards which allowed for easy change of foods. The exhibit on cabbage preparation consisted of five cabbages of varied size made of crepe paper and paste material. Placards in-



licated the amount of vitamin C lost according to different methods of preparation. The exhibit on potato cookery had two "potato figures," one representing an A-1 pilot, and the other a 4-F reject. The pilot wore his outer jacket indicating he had his minerals and vitamins intact, while the reject had lost his jacket with the food values because of thick parings. This exhibit was described in two accompanying rhymes.

These exhibits have been used extensively in grade and high schools, as well as by several Red Cross chapters and the War Food Administration, not only in Somerset but in other counties and at State meetings.

The committee now has a poster project under way, planned in cooperation with the County Dental Health Program and with teachers in the rural schools. Children up to the eighth grade will be eligible to participate by submitting posters. The program is designed to tie-in with the school health program and to promote greater interest in better nutrition. Literature for distribution in the schools will be supplied by the county nutrition chairman.

GEORGIA.—The Clarke County Nutrition Committee's publicity chairman cooperated with a University of Georgia nutrition class in the preparation of three exhibits during February. These exhibits, entitled "Enrichment," "The Tree of Life," and "Milk," were displayed in the Civic Hall.

INDIANA.—In February the Marion County Nutrition Committee (which includes Indianapolis) reported that the committee was making final selection of the paint for the "Nutrition streetcar" which is to be contributed by the Indianapolis City Railways in the interest of nutrition. The streetcar is to be green and yellow, and the lettering will refer to the Basic-7 food groups. The committee hoped to have this "trolley song" clanging by the time the sunny spring days arrived. They felt that this combination should give nutrition a "lift" and also give ideas to Victory gardeners.

The State Nutrition Council considered that the best news from Indiana on March 1 was the fact that the bread- and flour-enrichment measure had passed. It was sponsored by the council and received noteworthy consideration in both houses of the legislature. The next

step planned was for the county committees to do some educational work in those communities where there was opposition to the bill, especially on the part of small millers. The law will not go into effect until January 1, 1946.

NEW MEXICO.—To further interest in the white flour- and bread-enrichment program, the State Nutrition Committee recently sponsored a series of baking demonstrations and talks in New Mexico. A representative of the Wheat Flour Institute gave the 21 demonstrations to students, housewives, and professional people. She also gave talks to four men's clubs, conducted a workshop for professional women and leaders, prepared a window display in Albuquerque, participated in a radio broadcast, and discussed the enrichment of flour with six millers in the State.

NEW YORK CITY.—In answer to a request from the principal and the consumer chairman of an elementary school, the Queens Nutrition Committee is conducting a nutrition education program with the upper-grade students. This program will include four sessions, 2 weeks apart, with a different member of the committee in charge at each session. They will be held at the regular assembly period for the children, and will include a short movie and a talk by the committee representative. The first session, on better breakfasts, will be conducted by a nutritionist of the City Department of Health; the second, on good lunches, by a program assistant of the War Food Administration regional office; the third, on desirable dinners for the school child, will be given by the home service lecturer of a Brooklyn utility company, and the fourth, on the daily requirements of the growing child, will be given by the nutritionist of the Central Queens Chapter of the American Red Cross.

The teachers of the school are following these talks with a nutrition education program, including exhibits on nutrition. The children are keeping a record of their breakfasts, lunches, and dinners. The ultimate goal is to help the students improve their food habits.

The week of February 26 was designated as "Good Breakfast Week" in New York City. This program, initiated by the New York City Civilian Defense Volunteer Office, has had the cooperation of the Board of Education, private and parochial schools, and the many community



agencies participating in the work of the New York City Food and Nutrition Committee.

After a survey showed that about 20 percent of the school children had no breakfast at all and about 50 percent had breakfasts considered inadequate for growth and health, it was felt that a "Good Breakfast Week" given special emphasis in the schools would be worth while. Because such a program would have little chance of succeeding unless the parents helped, all the resources of the cooperating agencies were used to reach the whole family. Radio, nutrition publications, talks, puppet shows, demonstrations, movies, exhibits, etc., stressed good breakfasts. Some schools gave breakfasts which were attended by most of the students, teachers, and many civic-minded citizens.

SOUTHERN CALIFORNIA.—The Nutrition Workshop Institute for elementary teachers of the Catholic schools of Los Angeles was the outgrowth of careful planning by the City Health Department, the Superintendent of the Catholic Schools of Los Angeles, and the State and County Food and Nutrition Committees. An Institute Committee was divided into subcommittees to represent three elementary grade levels and select ideas and materials suited to each of them and also suited to the Catholic school teaching curriculum. At a general session of the institute, speakers outlined the need and importance of nutrition education in the schools. Thereafter, the 275 nuns in attendance worked in one of three groups for the workshop program, according to the grade level in which they were interested. Children from the appropriate grades enacted classroom scenes to show how nutrition education could be integrated with each subject in all these grades. The Institute was very successful, as evidenced by the enthusiasm of the teachers. It is felt that they will continue to seek information on nutrition and request additional materials to carry on the work. The Superintendent of the Catholic schools plans to send out a questionnaire in May asking what methods and materials have been used and how effective they have been.

A "Health Unit in Nutrition for Primary Grades" has been compiled at St. Mary's Academy in Los Angeles, based upon similar nutrition teaching guides issued by other States.

MAINE.—The State Nutrition Committee reports that training classes for school lunch cooks and managers were initiated in Maine School Union No. 67, Waldo County, during February and early March. Agencies cooperating were the Extension Service, Department of Education, and the War Food Administration, in addition to local teachers, Farm Bureau, Health Council members, and other volunteers. The Executive Secretary of the State Nutrition Committee organized plans for the meetings. The subject-matter instruction at the meetings was provided by the Extension Service. Explanation of Federal aid for school lunch programs was given by the representative of the War Food Administration.

The Superintendent of Schools of Liberty has a school lunch program operating in 19 of the 20 schools in this School Union which provided an ideal nucleus for such a training project. Liberty, Searsmont, Appleton, and Washing-ton Village were the locations of the four meetings, attended by representatives of the various schools in each area.

Help was given in menu planning to meet the requirements of the various types of lunches; in methods of preparation and cooking; in simple methods of serving according to facilities available, and in other problems brought up by the group.

School lunch menus which had been served were scored according to the Basic 7 food groups in the Maine Food Guide. The local teachers and volunteer workers took an active part in the discussion. They gained a clearer understanding of the nutritional requirements and values of a good school lunch and a determination to plan more carefully to include suitable amounts of milk, and of foods rich in vitamin C—particularly certain kinds of raw vegetables and fruits.

A demonstration school lunch was prepared and served as a part of each meeting. The local women were surprised that a lunch which scored high nutritionally could be prepared and served so easily for the total group with the limited facilities available.

Community interest in school lunches has increased tremendously in School Union No. 67 as a result of these cooperatively planned and conducted training classes. The committee feels that this interest is bound to be reflected in the quality of future school lunch programs.



COLORADO.—The quality, adequacy, and nutritional value of the food served on typical days in the State institutions of Colorado were studied by a special committee of the Colorado Nutrition Council. A report of findings and recommendations was made and submitted to the State Board of Health, as the survey had been requested of them by the General Interim Committee of the General Assembly of the State of Colorado.

This investigation revealed many imperfections in the food services of the State institutions. The most serious fault apparent was the nutritional inadequacy of the diets. Most institutions had facilities for producing food, but were not utilizing them to the best advantage. The failure in the food program was due primarily to the lack of a coordinated, long-time food plan, aimed toward providing an adequate diet throughout the year.

The employment of resident dietitians in the larger institutions and in those concerned with the feeding of children, and the appointment of a State consultant to supervise the food service and give advice on nutritional needs in all institutions, were recommended. This would cut down food waste and labor costs and save equipment as well as improve the health of the State wards.

Additional general recommendations, giving standard procedures to be followed by any State institution, and specific recommendations to meet the needs of each institution were incorporated in the report. The committee felt it particularly important that the nutritional adequacy of the diets of the institutions be checked periodically so that improvements made as a result of this survey would not be short-lived.

WEST VIRGINIA.—At the quarterly meeting of the State Nutrition Committee, four deans of teacher training colleges participated in a discussion of "What can be done to give elementary teachers the nutrition information and training needed for teaching the nutrition education units included in present curriculum?" Each of the deans expressed a willingness to help in any such action and the State Nutrition Chairman will appoint a committee to discuss the question further. The committee will include an elementary teacher, a representative of a teacher training institution, a representative of State Department of Health, a home economist, a local health representative, and a parent.

OKLAHOMA.—A school lunch evaluation was conducted by four members from the State Nutrition Committee, five members from the Bryan County Nutrition Committee, and local teachers and patrons of Caddo school in Bryan County. "A Yardstick for School Lunches," Nutrition Education Series Pamphlet No. 4 of the U. S. Office of Education, was used as a guide. The appraisal was made on the following points: (1) Operation of the school lunch program, (2) management of the school lunch, (3) school interest and participation, (4) community interest and participation, and (5) physical facilities. Caddo school patrons and teachers were pleased with the evaluation project, and are working to further improve their school lunch program.

In a meeting of the Nutrition in the Schools and School Lunch Committee of the State Nutrition Committee, it was decided to select four schools in the four districts of Oklahoma for a similar evaluation. By September it is expected that the committee will have information to offer to county nutrition committees for making appraisals in schools desiring this service in all counties.

Stimulated by suggestions from the Comanche County Nutrition Committee, health and sanitation meetings have been held in nine consolidated schools in the county. These meetings, arranged with the assistance of county superintendents of schools, were planned especially for students, cooks, and food handlers of the school lunches, and were attended also by patrons of the schools. The public health officer in charge of the County Health Department discussed "Diseases and Their Causes." Two sanitarians also took part in the meeting; one of them gave a dishwashing demonstration, and the other summarized the program and discussed sanitary measures as applied to the school lunch program and home living.

MICHIGAN.—The State Nutrition Committee is planning a special week in which all community resources will be mobilized to promote food preservation. Their goal for this year is 250 million quarts of home-preserved food for the State. A directory of the community sources from which assistance with food preservation can be obtained is being prepared, and 10,000 copies have already been requested. The Wayne County Nutrition Committee is planning a refresher course for food-preservation leaders.



WYOMING.—Through the excellent cooperation of the flour mills, the bakers throughout the State, the delegation which introduced the bill, county nutrition committees, Parent-Teacher Associations, and other special educational and civic groups, Wyoming's bill for the enrichment of flour and bread was passed late in February.

In the March issue of the Wyoming State Nutrition Committee's News Letter, committees were reminded that March was designated as the time to help consumers with their problems. The questions asked were: Do the consumers in the community know the grades of beef, veal, pork, and lamb? Do they know the grades of fruits and vegetables being sold in local markets? Are they getting the grade of product for which they are paying, or are they paying for a fancy grade and getting an inferior quality?

NORTH DAKOTA.—The North Dakota State Legislature passed the Bill for enrichment of bread and flour during the recent session. The law will become effective July 1, 1945.

KANSAS.—Fifteen members of the State Nutrition Committee took part in a conference for "The Improvement of the Health of the School Child." This conference of over 200 persons was sponsored by the State Board of Health, under the leadership of a specialist in public health education. Eleven working committees, each with one or more nutritionists as members, began functioning in the fall. The findings of the conference were given to the members of these committees to study and make recommendations for revisions, which will be assembled and incorporated by a liaison committee. The State Nutrition Committee anticipates that the conference will have far-reaching effects in the State.

PUERTO RICO.—The Nutrition Committee reports that the home economics department of the University of Puerto Rico is sponsoring a project to prepare simply written material—along the line of the Sloane Foundation pamphlets in use in Kentucky. A start has been made, with the different agencies doing educational work cooperating: Farm Security Administration, Extension, Department of Education, Office of Supply, Health Department, and the Nutrition Committee. So far, several pamphlets have been developed.

PENNSYLVANIA.—The Superintendent of Schools in Sullivan County approved the suggestion of the Nutrition Council that nutrition be taught in elementary schools. The Home Economics Adviser was asked to serve as chairman of a group of home economics teachers who would prepare the lessons. The Home Economics Adviser had the first set of lessons entitled "Milk for Victory," mimeographed and bound, and explained them to the elementary teachers. The lessons could be taught on seven consecutive days or used 1 day a week for 7 weeks. The project was well accepted and requests were made for more lesson plans on each of the Basic 7 food groups.

The Chairman of the Mifflin County Nutrition Council explained at the fall teachers' conference how rural school teachers can assist in promoting nutrition in the schools. She also presented the idea that each teacher include a nutrition program during the year at a PTA meeting. About 95 percent of the teachers called her during the year asking for a program to present. Through this activity a request was received to establish a school lunch program with the assistance of WFA funds. This was set up with the idea of serving approximately 40 or 50 pupils, but 160 to 180 pupils are now being served daily.

ARIZONA.—The elementary education committee of the Arizona Nutrition Council has made the following recommendations for work in 1945:

1. That a kit be prepared for use by elementary teachers.
2. That high-school teachers help the elementary teachers.
3. That high-school students present nutrition lessons to elementary schools when possible.
4. That a wider distribution of nutrition material be made to elementary schools when possible.
5. That the preparation of school exhibits be continued.

The Arizona Nutrition Council suggests that each local publicity committee save all press clippings mentioning the Nutrition Committee and compile them in a scrapbook with names of publications and date lines. Where radio material is used, a file of the scripts as adapted might be kept, with dates and names of persons participating. These press books and script files might be featured at one meeting a year.



ALABAMA.—The Lee County Nutrition Council is taking an active part in a county-wide garden program. Following an informative talk on gardening by a member of the Food Production Committee to members of the nutrition council, plans were made to carry this information to every home in the county:

1. A mimeographed fact sheet containing gardening information, to be distributed in every community by a community garden chairman appointed by the nutrition council. Chairmen selected were teachers and PTA, 4-H Club, FHA, and women's club leaders. The fact sheet will be prepared by the extension entomologist and will be available monthly.
2. A weekly radio program with one person responsible. Those appearing on the broadcasts are vocational agricultural teachers, home demonstration agent, county agent, and a successful local gardener.
3. County-wide garden contest sponsored by Kiwanis Clubs in county.
4. Exhibits in down-town windows by 4-H Clubs and vocational home economics and agricultural classes.
5. Garden play for school assembly programs by 4-H Clubs.
6. Garden information centers sponsored by food-production classes of vocational agriculture classes.
7. Articles in local papers by publicity committee.
8. Emphasis of the gardening program by all members of the nutrition council in the organization they represent.

VERMONT.—The State Nutrition Committee cooperated in three district nutrition workshops for elementary teachers during January and February. These workshops were sponsored by the State Department of Education; the program was directed by the State Supervisor of Health and Physical Education. Co-operating groups included State Normal Schools, helping teachers, Agricultural Extension Service, Department of Public Health, Homemaking Education Service, School Lunch Service, and the War Food Administration. The primary purpose of the workshops was to enable selected teachers (two from each superintendent's district), leaders, and trained consultants to work together on methods and materials for nutrition education at the elementary level.

MONTANA.—The State Nutrition Committee sent a News Letter to the county committees including suggestions for projects for February and March. Committees were asked if there was anything to be done on their school lunch program; and, if successful programs were in operation, what evidence there was of improved health of school children. Encouraging parents to visit the school lunchroom was suggested. Committees were also asked to encourage fat salvage, Victory gardening, and home food preservation, and to begin making plans for community canneries and food preservation demonstrations and classes.

NEW MATERIALS—(Samples Not Enclosed)

"KIDS MUST EAT."—A 16-mm. sound film about the School Lunch Program, featuring four of the Quiz Kids. Showing requires 15 minutes. Prints are available through State film depositories or Motion Picture Services, Office of Information, USDA, Washington 25, D. C.

"Home Canning of Meat." AWI-110.—16-page clearly illustrated bulletin of the Bureau of Human Nutrition and Home Economics, with format similar to that of "Home Canning of Fruits and Vegetables." Directions are given for canning meat and poultry safely with minimum loss of food value. A copy will be enclosed in the Home Food Preservation Kit; others are available from regional offices of WFA.

"Canning Chicken."—Slide film No. 658 of the Extension Service, USDA, prepared by the Bureau of Human Nutrition and Home Economics. Based on illustrations and subject matter from AWI-110 described above. Contains 45 frames; 35-mm. width. Copies may be purchased for 50 cents from Photo-Lab, Inc., 3825 Georgia Avenue NW., Washington 11, D. C.

Sincerely yours,

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